

Oct 27, 2021

Version 1

Amylase activity V.1

 In 1 collection

DOI

<https://dx.doi.org/10.17504/protocols.io.14egnzoyzg5d/v1>

Bjorn Bartholdy¹, a.g.henry¹

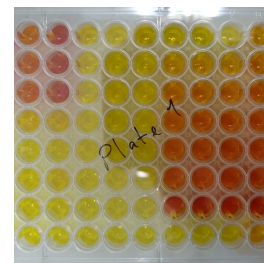
¹Leiden University

BYOC



Bjørn Peare Bartholdy

Delft University of Technology, Leiden University



Create & collaborate more with a free account

Edit and publish protocols, collaborate in communities, share insights through comments, and track progress with run records.

Create free account

OPEN  ACCESS



DOI: <https://dx.doi.org/10.17504/protocols.io.14egnzoyzg5d/v1>

Protocol Citation: Bjorn Bartholdy, a.g.henry 2021. Amylase activity . protocols.io

<https://dx.doi.org/10.17504/protocols.io.14egnzoyzg5d/v1>

License: This is an open access protocol distributed under the terms of the [Creative Commons Attribution License](#), which permits unrestricted use, distribution, and reproduction in any medium, provided the original author and source are credited

Protocol status: Working

We use this protocol and it's working

Created: August 09, 2021

Last Modified: October 27, 2021

Protocol Integer ID: 52203

Keywords: amylase activity, version of the enzymatic assay, amylase, enzymatic assay

Abstract

This protocol is a scaled-down, modified version of the Enzymatic Assay of α -Amylase (EC 3.2.1.1) found [here](#).

Materials

Chemicals

Potato starch

D-(+)-maltose monohydrate

Sodium phosphate monobasic

Sodium chloride

potassium sodium tartrate, tetrahydrate

Sodium Hydroxide

3,5 Dinitrosalicylic acid

Equipment

Pipettes

- 2 -- 20 μ L
- 20 -- 200 μ L
- 100 -- 1000 μ L

8-channel pipette (ca. 20 - 300 μ L) [OPTIONAL, but recommended]

96 well microplate

Spectrophotometer (with 540 nm filter)

Protocol materials

⊗ 1 M NaOH

⊗ 1 M HCl

⊗ NaOH

⊗ Potassium sodium tartrate tetrahydrate **Merck MilliporeSigma (Sigma-Aldrich) Catalog #S2377**

Before start

All instances of dH₂O can be replaced with ultrapure water.



Prepare solutions

15m

1 0.5% Potato starch solution

15m

1. add a small amount of dH₂O to a beaker
2. add  0.5 Mass Percent 0.5% (w/v) potato starch
3. Boil for  00:15:00 while stirring
4. Take off heat and leave at room temperature
5. Add dH₂O to final volume
6. Continuous stirring throughout the assay

2 0.2% Maltose

1. add  100 mg maltose to  50 mL dH₂O

3 Buffer

1. add  250 mL dH₂O to a beaker
2. add  600 mg of sodium phosphate, monobasic
3. add  97.5 mg of sodium chloride
4. adjust to  6.9 with  1 M NaOH and  1 M HCl

4 2 M NaOH

1. add  0.8 g  NaOH to  10 mL dH₂O

5 5.3 M potassium sodium tartrate, tetrahydrate solution

1. add  14.96 mg  Potassium sodium tartrate tetrahydrate Merck MilliporeSigma (Sigma-Aldrich) Catalog #S2377 to  10 mL of the **2 M NaOH** solution
2. dissolve solids with heat and stirring

**Safety information**

DO NOT heat to a boil

6 96 mM 3,5-Dinitrosalicylic acid solution

1. add  0.438 g **3,5-dinitrosalicylic acid** to  20 mL **dH₂O**
2. dissolve solids with heat and stirring

Safety information

DO NOT heat to a boil

7 Colour reagent

1. add  12 mL of  50-70 °C **dH₂O** to an appropriate size amber bottle (or something that can protect the solution from light).
2. add (slowly and with mixing)  8 mL of warm  5.3 Mass Percent

Potassium sodium tartrate tetrahydrate **Merck MilliporeSigma (Sigma-Aldrich) Catalog #S2377**

3. add  20 mL of warm **96 mM 3,5-Dinitrosalicylic acid solution**

Note

The colour reagent is stable for 6 months in a dark place at ambient temperature



Saliva collection

30s

- 8 **Saliva samples are included as a positive control for amylase activity.**

30s

Saliva donors rinse their mouth with water for  00:00:30

- 9 Collect the saliva by spitting into 50 ml plastic centrifuge tubes.

- 10 Centrifuge the saliva at  1000 x g, 00:10:00 and sample from the supernatant.

10m

Standard curve preparation

- 11 Two standard curves are prepared: one containing dH₂O, and one containing artificial saliva.

Protocol

NAME

Artificial saliva

CREATED BY

Bjørn Peare Bartholdy

[Preview](#)

- 11.1 Add  300 mL distilled (or deionized) dH₂O to a  1000 mL beaker, with stirring and heat  60 °C .

- 11.2 Add:

-  2.5 g



Mucin from porcine stomach (Type III) **Merck MilliporeSigma (Sigma-Aldrich) Catalog #M1778**

-  5 g  Trypticase®; Peptone **Thermo Fisher Catalog #211921**

- 10 g Oxoid®; Proteose Peptone Thermo Fisher Catalog #LP0085B
- 5 g Bacto Yeast Extract Becton Dickinson (BD)

Let the reagents completely dissolve before continuing to the next step

11.3 Add:

- 2.5 g KCl
- 0.35 g NaCl
- 0.2 g CaCl₂
- 0.74 g
- Sodium phosphate dibasic Merck MilliporeSigma (Sigma-Aldrich) Catalog #7558-79-4
- 0.54 g NaHCO₃
- 2.5 mg Hemin

11.4 Add the remaining 700 mL distilled (or deionized) dH₂O

11.5 Adjust to pH 7 with NaOH and stirring

11.6 Transfer to two 1000 ml bottles, so half of each bottle is filled.

15m

Autoclave at 121 °C , 1 Bar for 00:15:00 minutes

Safety information

Do NOT screw bottle caps on tightly.

Loosely screw the caps on the bottles or cover the tops with foil

11.7 Once the solution has cooled, add:

- 1 mg Menadione
- 0.3 g Urea

-  0.17 g  L-Arginine **Catalog #A5006**

11.8 Store in fridge at ca.  4 °C

Occasionally test the pH to ensure it stays around  7

12 Add the following reagents to the wells of a deep-well microplate so each well contains a total volume of 225 µL. Each column in the table represents a single well.

Add the Maltose to each well first, then dH₂O, then colour reagent.

Reagent	STD1	STD2	STD3	STD4	STD5	STD6	STD7	STD Blank
0.2% Maltose	3.75	15	30	45	60	75	150	0
dH ₂ O	146.25	135	120	105	90	75	0	150
Colour reagent	75	75	75	75	75	75	75	75

All quantities are in µL

13  [go to step #12](#) and repeat the process, but adding artificial saliva instead of dH₂O.

14 Boil the deep-well microplate(s) for  00:03:00 , then cool on ice to room temperature.

3m

15 Add  675 µL of dH₂O to each well for a final volume of  900 µL .

Sample preparation

16 Samples are prepared in a 96 deepwell plate with approx. 1 mL volume per well.

Samples should be analysed in duplicates or triplicates.



17 To each well, add  75 μL of sample (or saliva)

Note

It is best to make duplicates or triplicates of the samples

18 Then add  75 μL of the **0.5% potato starch solution** to each of the wells with samples (and saliva)

Safety information

Once the starch has been added to the sample, the reaction will begin. The starch should be added quickly; ideally with a multichannel pipette .

19 Incubate the plate at  36 $^{\circ}\text{C}$ for  00:06:00

6m

20 Remove the plate from the incubator and add  75 μL of colour reagent to the sample wells,
then boil for  00:03:00 .

3m

Safety information

The colour reagent will stop the reaction, so should be added with a multichannel pipette.

21 Cool the plate on ice to  Room temperature

then add  675 μL **dH₂O** to each well for a final volume of  900 μL (homogenise the solution with the pipette).

**Note**

Use a new pipette tip for each sample.

22 then transfer  200 μ L to a 96 well microplate suitable for the photometer.

Photometer

23

Equipment

Multiskan FC

NAME

Microplate Photometer

TYPE

Thermo Scientific

BRAND

51119000

SKU

Photometer settings:

540 nm filter

1. Photometer reading 1
2. Pause
3. Shake
4. Pause
5. Photometer reading 2

Note

Make sure to include a sample blank (with dH₂O for saliva positive controls, and stock artificial saliva for samples)

Calculations

- 24 Calculate ΔA_{540} of each Standard by subtracting the Standard Blank.

$$\Delta A_{540 \text{ Standard}} = \Delta A_{540 \text{ Standard}} - \Delta A_{540 \text{ StandardBlank}}$$

- 25 Prepare the standard curve by regressing (OLS) the ΔA_{540} of each Standard on mg Maltose (

[⇒ go to step #12](#))

- 26 Calculate ΔA_{540} of each Sample by subtracting the Sample Blank.

$$\Delta A_{540 \text{ Sample}} = \Delta A_{540 \text{ Sample}} - \Delta A_{540 \text{ SampleBlank}}$$

- 27 Then calculate the mg of Maltose released (x) using the regression coefficients:

$$\frac{y - b}{a} = x$$

Where y is the $\Delta A_{540 \text{ Sample}}$, b is the intercept, and a is the slope.

- 28 Units per mL enzyme can be calculated as:

$$U/mL \text{ enzyme} = \frac{mg \text{ Maltose released} \times \text{dilution factor}}{mL \text{ enzyme}}$$

where *dilution factor* is how much the sample was diluted (if at all), and *mL enzyme* is how much of the sample was added in step 17. [⇒ go to step #17](#)

A *Unit* is defined as mg of maltose released from starch in 6 minutes.